



SCHOONER AMERICA 2.0

MENU

HARBOR BREAKFAST

2

LUNCHEON

3

STATIONARY DISPLAYS

4

PASSED HORS D'OEUVRES

5

EXECUTIVE PASSED HORS D'OEUVRES

6

V =Vegetarian Option

Minimum/Maximum Guest Counts Related to Selected Packaging

HARBOR BREAKFAST

\$28/guest

DISPLAYS

Fruit v

A beautiful display of the finest fresh fruit of the day

Freshly Baked NY Bagels v

Served with whipped cream cheese and butter

Assorted Bakery v

Including locally sourced Danish and croissants

Individual Greek Yogurt v

Assorted flavors

ADD - ONS

Pastrami Spiced Smoked Salmon Display (+\$6/guest)

With red onion, capers, fresh dill, and cucumber

Charcuterie Display (+4/guest)

With prosciutto, salami, fig, gruyere, and cornichon

LUNCHEON

\$32/guest

DISPLAYS

Fruit v

A beautiful display of the finest fresh fruit of the day

Assorted Gourmet Chips v

Salt & Vinegar, Mesquite BBQ, Sea Salt, Maui Onion, and Rosemary Olive Oil

SANDWICHES

(Choose 3)

Sliced Roasted Turkey Breast

With Havarti cheese, leaf lettuce, tomato, and herb mayo

Sliced Salami, Capicola, and Provolone

With mixed greens, tomato, pickled red onions, oil, and vinegar

Turkey Club

With sliced roasted turkey breast, bibb lettuce, tomato, and bacon herb spread

Black Bean Southwestern Style v

With tomato and kale in vinaigrette

Fresh Mozzarella and Tomato v

With mixed greens and a fresh basil pesto

STATIONARY DISPLAYS

\$36/guest

(Choose 3; +\$10/guest for each additional selection)

Fruit v

A beautiful display of the finest fresh fruit of the day

Pinwheels (select one)

Turkey, brie cheese, and mixed greens with white balsamic reduction
Avocado, spinach, and black bean salad with a lightly spiced dressing V
Prosciutto, provolone, and mixed greens with fresh basil pesto

Artisan and International Cheese v

An assortment of farmstead cheeses displayed with assorted flatbreads, dried fruits, & nuts

Tuscan Antipasto

Selection of five cured meats, an olive medley, and flatbread crackers

Meat and Cheese

Selection of two artisan cheeses, three cured Italian meats, an olive medley, and flatbread crackers

Caprese v

Fresh mozzarella, tomato, and fresh basil pesto with Italian bread

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce

Grilled Chicken Marinade (+\$2/guest)

In vinaigrette over a bed of greens with crumbled feta cheese and an olive pepper tapenade

Crudités v

Seasonal medley of fresh vegetables accompanied by chef's specialty dipping sauce

Artichoke Bruschetta v

With fresh herbs, garlic, feta, mozzarella, asiago cheese, and olive oil on crostini

Tomato Cucumber Bruschetta v

Pickled in honey balsamic and fresh herbs on crostini

Mezze v

Fire roasted vegetables, dolmas, sweet pepper dews, assorted Mediterranean-style dips, and pita

Dessert v

Assorted Italian cookies and sweets

PASSED HORS D'OEUVRES

\$50/guest

(Choose 4; +\$10/guest for each additional selection)

Caprese Skewers v

Fresh mozzarella, tomato, and fresh basil pesto with Italian bread

Pastrami Spiced Smoked Salmon

Served on cucumber with everything spice and crème fraîche

Mini Grilled Cheese Sandwiches v

With blended truffle cheddar & gruyere

Mexican Chicken Cornucopia

Spiced chicken and cheese with Mexican sauce in pastry cone

Thai Curry Samosa v

With tamarind demi-glace

Mini Beef Wellington

Beef and mushroom duxelles in a flaky puff pastry dough with horseradish cream

Sea Scallops Wrapped in Bacon

Chili orange dipping sauce

Tomato Cucumber Bruschetta v

Pickled in honey balsamic and fresh herbs on crostini

Artichoke Bruschetta v

With fresh herbs, garlic, feta, mozzarella, asiago cheese, and olive oil on crostini

Grilled Chicken Marinade

In vinaigrette over a bed of greens with crumbled feta cheese and an olive pepper tapenade

Honey Hickory BBQ Chicken Skewers

Drizzled with sweet and smokey BBQ sauce

Maryland-style Shrimp

With chili sauce

New England Crab Cakes

Served with Sriracha mayo and sesame oil

Crispy Asian Spring Rolls v

Served with sweet chili garlic dipping sauce

White Pizza v

With ricotta, mozzarella, parmesan, and spinach

Spiced Beef Skewers

Marinated beef tips served with tzatziki sauce

Spanakopita v

Spinach and cheese stuffed phyllo with cucumber dill dipping sauce

Pigs in a Blanket

Beef mini hot dogs wrapped in pastry

Italian Meatball Skewers

Homemade all beef in marinara sauce

*Vegan, Plant-based alternative available

Mushroom Purse v

With roasted oyster mushrooms and goat cheese in phyllo dough

*Vegan alternative available

** Seared Filet Mignon (+\$3/guest) **

With horseradish cream on crostini

Assorted Italian Cookies and Sweets v

EXECUTIVE PASSED HORS D'OEUVRES

\$60/guest

(Choose 4, +\$12/guest for each additional selection)

Stuffed Endive v

With herb chèvre, blood orange, walnuts, and baby pea shoots

Seared Filet Mignon

With horseradish cream on crostini

Fig and Goat Cheese Tartlet v

With whipped herbed goat cheese in phyllo cups topped with warm dried fig and honey

Crab Stuffed Mushroom

With tender seasoned crab meat stuffed inside mushroom caps

Shredded Brisket Sliders

With spicy slaw

Pear and Prosciutto

With herb goat cheese and hot honey drizzle

Sautéed Sea Scallop

With fresh herbs, lemon, garlic, and grape tomato

Baked Feta v

With olive oil, balsamic glaze, and herb roasted cherry tomatoes on crostini

Indian Butter Chicken

With green yogurt drizzle and microgreens

Caviar and Blini

Mini pancakes topped with crème fraîche, spiced salmon & sturgeon caviar,
and fresh dill